**Neutralizing the pH levels of orange juice. Nick and Killy.** The purpose of this lab was to neutralize the pH level of orange juice by using .5 molar sodium hydroxide. The main theoretical method used was titration, where a known substance such as sodium hydroxide or hydrochloric acid was added to an unknown substance, and phenolphthalein indicated the change. Phenolphthalein indicated whether or not the orange juice was a basic solution or not. Tums, which were initially used to neutralize the pH level of hydrochloric acid, were not soluble. Therefore, it was necessary to use .5 molar of sodium hydroxide when neutralizing the pH level of the orange juice. To neutralize the pH of orange juice, 39.5 milliliters of sodium hydroxide was necessary. This lab illustrates that the pH levels of orange juice can be neutralized through products such as Tums which have identical affects as sodium hydroxide when neutralizing pH levels.

Key Words: pH, sodium hydroxide, titration, phenolphthalein, hydrochloric acid, Tums, titration.